EN User Manual

USER MANUAL

Cooker

ZCV551MW
ZCV551MX

ZANUSSI

Contents

Safety information 2
Safety Instructions 3
Product description 6
Before first use 7
Hob - Daily use 7
Hob - Helpful hints and tips 7
Hob - Care and cleaning 8
Oven - Daily use 8
Oven - Helpful hints and tips 10
Oven - Care and cleaning 15
Troubleshooting 17
Installation 17

Subject to change without notice.

⚠ Safety information

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

Children and vulnerable people safety

⚠ **WARNING!**
Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- Cleaning and user maintenance shall not be made by children without supervision.

General Safety

- Only a qualified person must install this appliance and replace the cable.
- Do not operate the appliance by means of an external timer or separate remote-control system.

- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- If the glass ceramic surface/ glass surface is cracked, switch off the appliance to avoid the possibility of electric shock
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Before maintenance cut the power supply.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons in order to avoid a hazard.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

Safety Instructions

Installation

WARNING!
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- The kitchen cabinet and the recess must have suitable dimensions.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- Parts of the appliance carry current. Close the appliance with furniture to prevent touching the dangerous parts.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.
- Do not install the appliance on a platform.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.

- Make sure to install a stabilizing means in order to prevent tipping of the appliance. Refer to Installation chapter.

Electrical Connection

WARNING!
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- Fully close the appliance door, before you connect the mains plug to the mains socket.

Use

WARNING!
Risk of injury and burns. Risk of electrical shock.

- Use this appliance in a household only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply. This to prevent an electrical shock.

WARNING!
Risk of fire and explosion

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.

WARNING!
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Do not keep hot cookware on the control panel.

- Do not let cookware boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance or directly on the bottom of the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches. Always lift these objects up when you have to move them on the cooking surface.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

Care and Cleaning

WARNING!
Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance.
  Disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

Internal light

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.

WARNING!
Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

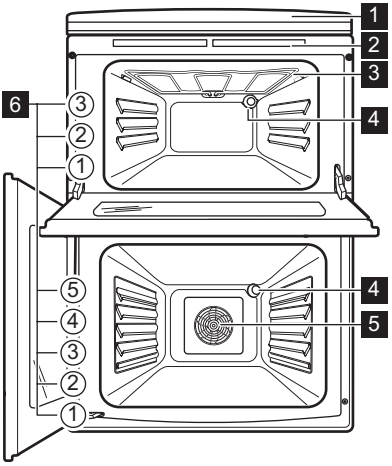
Disposal

WARNING!
Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

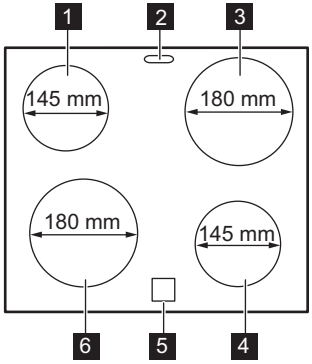
Product description

General overview



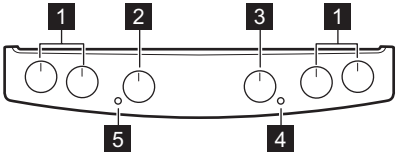
1. Control panel and hob
2. Air vents for the cooling fan
3. Heating element
4. Lamp
5. Fan
6. Shelf positions

Cooking surface layout



1. Cooking zone 1200 W
2. Steam outlet - number and position depends on the model
3. Cooking zone 1700 W
4. Cooking zone 1200 W
5. Residual heat indicator
6. Cooking zone 1700 W

Control panel



1. Knobs for the hob
2. Knob for the top oven functions
3. Knob for the main oven functions
4. Temperature lamp / symbol / indicator for the main oven
5. Temperature lamp / symbol / indicator for the top oven

Accessories

- **Wire shelf**
  For cookware, cake tins, roasts.
- **Grill- / Roasting pan**
  To bake and roast or as pan to collect fat.
- **Trivet**
  For roasting and grilling.

Use the trivet only with the Grill- / roasting pan.

Before first use

WARNING!
Refer to Safety chapters.

Initial Cleaning

Remove all accessories from the appliance.

Refer to "Care and cleaning" chapter.

1. Clean the appliance before first use.
2. Put the accessories back to their initial position.

Preheating

Preheat the empty appliance to burn off the remaining grease.

Preheat the two ovens. Heat up one oven at a time.

1. Set the maximum temperature.
2. Let the appliance operate for 1 hour.

Accessories can become hotter than usual. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow is sufficient.

Hob - Daily use

WARNING!
Refer to Safety chapters.

Heat setting

Symbols	Function
0	Off position
1 - 6	Heat settings (1 - lowest heat setting, 6 - highest heat setting)

Use the residual heat to decrease energy consumption. Deactivate the cooking zone approximately 5 - 10 minutes before the cooking process is completed.

Turn the knob to a necessary heat setting.
To complete the cooking process, turn the knob to the off position.

Residual heat indicator

WARNING!
There is a risk of burns from residual heat.

The indicator comes on when a cooking zone is hot.

Hob - Helpful hints and tips

WARNING!
Refer to Safety chapters.

Cookware

The bottom of the cookware must be as thick and flat as possible.

Cookware made of enamelled steel and with aluminium or copper bottoms can cause the colour change on the glass-ceramic surface.

Energy saving

- If it is possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.
- Use the residual heat to keep the food warm or to melt it.
- The bottom of the pans and cooking zones must have the same dimension.

Examples of cooking applications

Heat setting:	Application:
1	Keeping warm
2	Gentle simmering
3	Simmering
4	Frying / browning
5	Bringing to the boil
6	Bringing to the boil / quick frying / deep-frying

Hob - Care and cleaning

WARNING!
Refer to Safety chapters.

General information

- Clean the hob after each use.
- Always use cookware with clean bottom.
- Scratches or dark stains on the surface have no effect on how the hob operates.
- Use a special scraper for the glass.
- Use a special cleaner applicable for the surface of the hob.

Cleaning of the hob

- **Remove immediately:** melted plastic, plastic foil, and food with sugar. If not, the dirt can cause damage to the hob. Put the special scraper on the glass surface at an acute angle and move the blade on the surface.
- **Remove when the hob is sufficiently cool:** limescale rings, water rings, fat stains, shiny metallic discoloration. Clean the hob with a moist cloth and some detergent. After cleaning, rub the hob dry with a soft cloth.

Oven - Daily use

WARNING!
Refer to Safety chapters.

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

Activating and deactivating the top / main oven

The knob symbol, indicator or lamp (depends on the model - refer to the product description):

- The indicator comes on when the oven heats up.
- The lamp comes on when the oven operates.
- The symbol shows whether the knob controls one of the cooking zones, the oven functions or the temperature.

1. Turn the knob for the top / main oven functions to select an oven function.
2. To deactivate the oven turn the knob for the top / main oven functions to the off position.

Top oven functions

Symbol	Oven function	Application
0	Off position	The appliance is off.
	Oven Lamp	To bake and roast food on 1 shelf position.
100 - 250	Conventional Cooking	To bake and roast food on 1 shelf position.
	Dual Circuit Grill	To grill food items in medium quantities in the middle of the shelf. To make toasts.
	Full Grill	To grill flat food and to toast bread.

Main oven functions

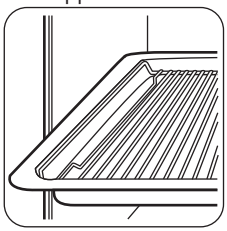
Symbol	Oven function	Application
0	Off position	The appliance is off.
	Oven Lamp	To activate the lamp without a cooking function.
	Defrost	To defrost frozen food.
100 - 250	Thermaflow®	To bake on up to 2 shelf positions at the same time and to dry food.

Trivet and Grill- / Roasting pan

WARNING!
Be careful when you remove the accessories from a hot appliance. There is a risk of burns.

You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

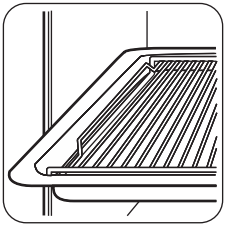
1. Put the trivet into the deep pan so that the supports of the wire shelf point up.



2. Put the deep pan into the oven on the necessary shelf position.

You can use the trivet to grill flat dishes in large quantities and to toast.

1. Put the trivet into the deep pan so that the supports of the wire shelf point down.



2. Put the deep pan into the oven on the necessary shelf position.

Oven - Helpful hints and tips

WARNING!
Refer to Safety chapters.

The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

Top oven

The top oven is the smaller of the two ovens. It has 3 shelf positions. Use it to cook smaller quantities of food. It gives especially good results when used to cook fruitcakes, sweets and savoury flants or quiche.

Main oven

The main oven is particularly suitable for cooking larger quantities of food.

Baking

- Your oven can bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.
- The manufacturer recommends that you use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.
- With longer baking times, you can deactivate the oven approximately 10 minutes before the end of the baking time and then use the residual heat.

When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.

Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The oven temperature is too high.	The next time you bake, set a slightly lower oven temperature.
The cake sinks and becomes soggy, lumpy or streaky.	The baking time is too short.	Set a longer baking time. **You cannot decrease baking times by setting higher temperatures.**
The cake sinks and becomes soggy, lumpy or streaky.	There is too much liquid in the mixture.	Use less liquid. Be careful with mixing times, especially if you use a mixing machine.
The cake is too dry.	The oven temperature is too low.	The next time you bake, set a higher oven temperature.
The cake is too dry.	The baking time is too long.	The next time you bake, set a shorter baking time.
The cake browns unevenly.	The oven temperature is too high and the baking time is too short.	Set a lower oven temperature and a longer baking time.
The cake browns unevenly.	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The oven temperature is too low.	The next time you bake, set a slightly higher oven temperature.

Conventional Baking - Top Oven

Food	Shelf position	Temperature (°C)	Time (min)
Biscuits	2	170 - 190	10 - 20
Bread	2	200 - 220	30 - 35
Bread rolls / buns	2	200 - 220	10 -15
Cakes: Small & Queen	2	160 - 180	18 - 25
Cakes: Sponges	2	160 - 175	20 - 30
Cakes: Victoria Sandwich	2	160 -170	18 - 25
Cakes: Madeira	2	140 - 150	75 - 90
Cakes: Rich Fruit	2	140 - 150	120 - 150

Food	Shelf position	Temperature (°C)	Time (min)
Cakes: Gingerbread	2	140 - 150	80 - 90
Cakes: Meringues	2	90 - 100	150 - 180
Cakes: Flapjack	2	160 - 170	25 -30
Cakes: Shortbread	2	130 - 150	45 - 60
Cakes: Apple Pie	2	170 - 180	50 - 60
Casseroles: Beef / Lamb	2	160 -170	150 - 180
Casseroles: Chicken	2	160 - 180	80 - 90
Convenience Foods	2	Follow manufacturer`s instructions	
Fish	2	170 - 190	20 - 30
Fish Pie (Potato Topped)	2	190 - 200	20 - 30
Fruit Pies, Crumbles	2	190 - 200	30 - 50
Milk Puddings	2	150 - 170	90 -120
Pasta Lasagne etc.	2	170 - 180	40 -50
Pastry: Choux	2	180 - 190	30 - 40
Pastry: Eclairs, Profiteroles	2	180 - 190	30 - 40
Pastry: Flaky / Puff Pies	2	210 - 220	30 - 40
Shortcrusts: Mince Pies	2	190 - 200	15 - 20
Shortcrusts: Meat Pies	2	190 - 210	25 - 35
Shortcrusts: Quiche, Tarts, Flans	2	180 - 200	25 - 50
Scones	3	220 - 230	8 - 12
Shepard`s Pie	2	190 - 200	30 - 40
Souffles	2	170 - 180	20 - 30
Vegetables: Baked Jacket Potatos	2	180 - 190	60 - 90
Vegetables: Roast Potatos	2	180 - 190	60 - 90
Yorkshire Pudding Large	2	220 - 210	25 - 40
Yorkshire Pudding Individual	2	210 - 220	15 - 25
Roasting Meat, Poultry	2	Refer to the Roasting table	

Thermaflow® Baking - Main Oven

Shelf positions are not critical but ensure that the oven accessories are evenly spaced when more than one is used.

Food	Shelf position	Temperature (°C)	Time (min)
Biscuits	1 – 3	180 - 190	10 - 20
Bread	2	190 - 210	30 - 35
Cakes: Small & Queen	1 – 3	150 - 170	18 - 25
Cakes: Sponges	3	160 - 170	20 - 25
Cakes: Madeira	3	140 - 160	60 - 80
Cakes: Rich Fruit	3	130 - 140	120 - 150
Cakes: Christmas	3	130 - 140	180 - 270
Cakes: Apple Pie	3	160 - 170	50 - 60
- Shortbread	1 – 3	130 - 150	45 - 60
Fish	3	160 - 180	30 - 40
Fruit Pies, Crumbles	3	170 - 180	30 - 50
Milk Puddings	3	140 - 160	60 - 90
Pastry: Choux	3	180 - 190	30 - 40
Pastry: Shortcrust	3	180 - 190	25 - 35
Pastry: Flaky	3	180 - 190	30 -40
Pastry: Puff	3	Follow manufacturer`s instructions. Reduce the temperature for Fan oven by 20°C	
Plate Tarts	3	180 - 190	25 - 45
Quiches/Flans	3	170 - 180	25 - 45
Scones	1 – 3	210 - 230	8 - 12
Roasting: Meat, Poultry	2	160 - 180	Refer to the Roasting table

Roasting

- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- We recommend that you cook meat and fish weighing 1 kg and above in the appliance.
- To prevent the meat juices or fat from burning onto the pan, put some liquid into the deep pan.

- If necessary, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This gives better roasting results.
- You can deactivate the appliance approximately 10 minutes before the end of the roasting time, and use the residual heat.

Thermaflow® - Main Oven

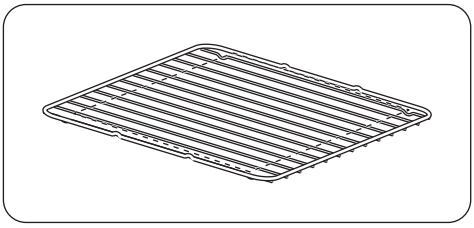
Roasting

Food	Temperature (°C)	Time (min)
Beef / Beef boned	170 - 190	20 - 35 minutes per 0.5 kb (1 lb) and 20-30 minutes over
Mutton / Lamb	170 - 190	20 - 35 minutes per 0.5 kb (1 lb) and 25-35 minutes over
Pork / Veal / Ham	170 - 190	30 - 40 minutes per 0.5 kb (1 lb) and 30-40 minutes over
Chicken	180 - 200	20 - 25 minutes per 0.5 kb (1 lb) and 20 minutes over
Turkey / Goose	170 - 190	15 - 20 minutes per 0.5 kg (1 lb) up to 3.5 kg (7 lb) then 10 minutes per 0.5 kg (1 lb) over 3.5 kg (7 lb)
Duck	180 - 200	25 - 35 minutes per 0.5 kb (1 lb) and 25-30 minutes over
Pheasant	170 -190	35 - 40 minutes per 0.5 kb (1 lb) and 35-40 minutes over
Rabbit	170 - 190	20 minutes per 0.5 kb (1 lb) and 20minutes over

Grilling in general

WARNING!
Always grill with the oven door closed

- **Always grill with the maximum temperature setting.**
- Set the shelf into the shelf position as recommended in the grilling table.
- Always set the deep pan to collect the fat into the first shelf position.
- Set the deep pan and the trivet as recommended in the grilling table
- Grill only flat pieces of meat or fish.
- **Always preheat an empty oven with the grill functions for 5 minutes.**



The grilling area is set in centre of the shelf.

Dual Circuit Grill - Top Oven

Food	Shelf position	Time (min)
Bacon Rashers	3	5 - 6

Food	Shelf position	Time (min)
Beefburgers	3	10 - 20
Chicken Joints	2	20 - 40
Chops - Lamb	2 - 3	15 - 25
Chops - Pork	2 - 3	20 - 25
Fish - Whole / Trout / Makarel	2	10 - 12
Fillets - Plaice/Cod	2	4 - 6
Kebabs	2 - 3	12 - 18
Kidneys - Lamb / Pig	2 - 3	6 - 10
Sausages	3	20 - 30
Steaks: Rare	3	4 - 6
Steaks: Medium	3	6 - 8
Steaks: Well Done	3	12 - 15
Toasted Sandwiches	3	3- 4

Defrosting

- Remove the food packaging. Put the food on a plate.
- Do not cover it with a bowl or a plate. This can extend the defrost time.
- Use the first oven shelf level. The one on the bottom.

Oven - Care and cleaning

WARNING!
Refer to Safety chapters.

Notes on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

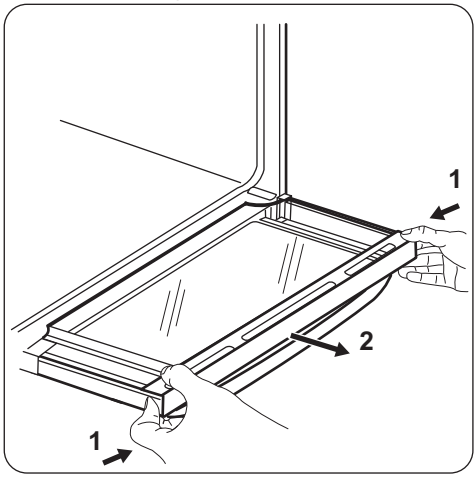
Stainless steel or aluminium appliances

Clean the oven door with a wet sponge only. Dry it with a soft cloth. Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

Removing and cleaning the door glasses - top oven

The door glass on your product can be different in type and shape from the examples you see in the graphic. The number of glasses can also be different.

1. Open the door.
2. Hold the door trim on the top edge of the door at the two sides and push inwards to release the clip seal.



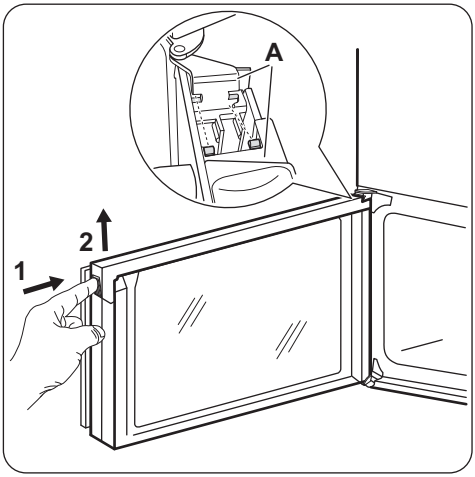
3. Pull the door trim to the front to remove it.
4. Remove the glass panels.

To install panels, do the same steps in reverse.

Removing and cleaning the door glasses - main oven

The door glass on your product can be different in type and shape from the example you see in the graphic. The number of glasses can also be different.

1. Push the door trim at one side to remove it.



2. Pull up the trim.
3. Remove the glass panels.

To replace the glass panels, do the same steps in reverse. Before you lower the trim, attach the A trim part to the door. Refer to the graphic.

Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

WARNING!
Danger of electrocution! Disconnect the fuse before you replace the lamp. The lamp and the lamp glass cover can be hot.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.

The back lamp

The lamp glass cover is at the back of the cavity.

1. Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven lamp with a suitable 300 °C heat-resistant oven lamp.

Use the same oven lamp type.

4. Install the glass cover.

Troubleshooting

WARNING!
Refer to Safety chapters.

What to do if...

Problem	Possible cause	Remedy
You cannot activate the appliance.	The appliance is not connected to an electrical supply or it is connected incorrectly.	Check if the appliance is correctly connected to the electrical supply.
You cannot activate the appliance.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time.	If the zone operated sufficiently long to be hot, speak to an Authorised Service Centre.
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.

Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:	
Model (MOD.)	.....
Product number (PNC)	.....
Serial number (S.N.)	.....

Installation

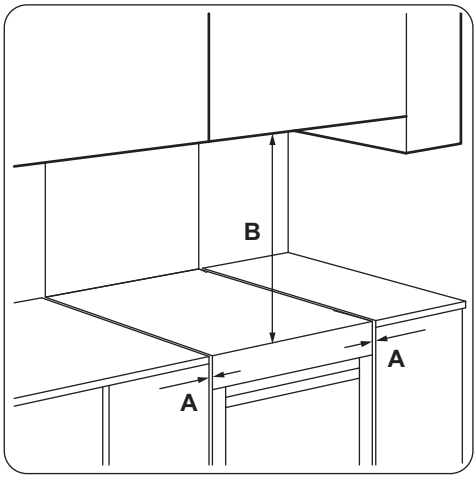
WARNING!
Refer to Safety chapters.

Technical data

Dimensions	
Height	894 - 912 mm
Width	550 mm
Depth	600 mm
Top oven capacity	37 l
Main oven capacity	74 l

Location of the appliance

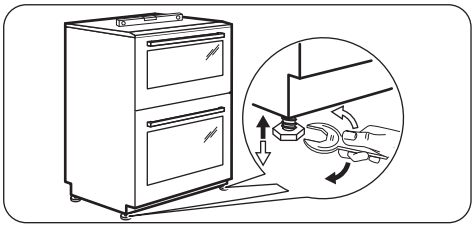
You can install your freestanding appliance with cabinets on one or two sides and in the corner.



Minimum distances

Dimension	mm
A	2
B	685

Levelling of the appliance



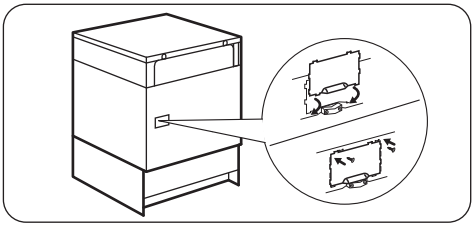
Use small feet on the bottom of appliance to set the appliance top surface level with other surfaces.

Electrical installation

WARNING!
The manufacturer is not responsible if you do not follow the safety precautions from Safety chapters.

This appliance is supplied without a main plug or a main cable.

Covering terminal board



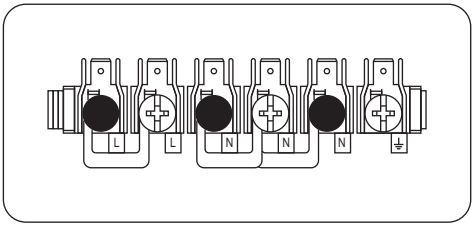
- The recommended cross-section area is six square millimetres (6 mm²).
- When you refit the mains terminal cover, make sure that the lower tabs are located inside the bottom edge of the aperture, before you fix the two screws into the top edge of the mains terminal cover.
- Make sure that the cover is securely fastened.

To open the cover of terminal board obey the procedure in opposite sequence.

Terminal board

Do not remove blanking plates.

Make sure that the links are fitted as shown.



ENVIRONMENTAL CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

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